

WEST

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L15: Entry 170 of 188

File: DWPI

DERWENT-ACC-NO: 1971-30362S

DERWENT-WEEK: 197118

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TITLE: Oxygen free preservation of foodstuffs

PATENT-ASSIGNEE:

ASSIGNEE

CODE

BEST FERTILIZERS CO

BES N

PRIORITY-DATA: 1966CA-0949916 (January 14, 1966)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

CA 869491 A

000

ABSTRACTED-PUB-NO: CA 869491A

BASIC-ABSTRACT:

Foodstuff, such as meat fish or vegetables, is placed in a container which is purged of oxygen by admission of an inert gas such that the oxygen content of the container atmosphere is reduced to 1/4 to 5% within a period as to allow negligible deterioration of the foodstuff. The atmosphere in the container is renewed subsequently by admission of a purge gas so as to maintain the atmosphere to the same oxygen content.

TITLE-TERMS: OXYGEN FREE PRESERVE FOOD

DERWENT-CLASS: D13

CPI-CODES: D03-A; D03-H02;

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L15: Entry 173 of 188

File: DWPI

DERWENT-ACC-NO: 1970-43024R
DERWENT-WEEK: 197024
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TITLE: Meat sorage atmosphere

PATENT-ASSIGNEE:

ASSIGNEE

CODE

WHIRLPOOL CO

WHIR

PRIORITY-DATA: 1966US-0588010 (October 20, 1966)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

CA 843886 A

000

ABSTRACTED-PUB-NO: CA 843886A

BASIC-ABSTRACT:

Meat may be stored for an extended period by subjecting it to an atmosphere contng. 15-25% oxygen, 25-80% carbon dioxide inert gas to 100%. The atmosphere has a relative humidity of 85-100% and a temp. of 29-55 degrees F, pref. 32-34 degrees F.

The oxygen content is sufficiently high to maintain a red surface of oxymyoglobin, while the CO2 content is sufficient to retard surface growth of microorganisms etc.

TITLE-TERMS: MEAT ATMOSPHERE

DERWENT-CLASS: D12

CPI-CODES: D02-A;

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L19: Entry 2 of 3

File: DWPI

Dec 5, 2001

DERWENT-ACC-NO: 1996-485658

DERWENT-WEEK: 200203

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TITLE: Preservation of raw meat - by exposing it to a sealed carbon monoxide atmosphere, to maintain its red colour and freshness whilst slowing bacterial growth.

INVENTOR: SHAKLAI, N; KOHN, K I

PATENT-ASSIGNEE:

ASSIGNEE

CODE

UNIV RAMOT APPLIED RES & IND DEV LTD

UYRAN

PRIORITY-DATA: 1995US-0424906 (April 19, 1995), 1998US-0945264 (January 20, 1998), 2000US-0480812 (January 10, 2000)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
EP 824454 B1	December 5, 2001	E	000	B65B031/02
WO 9633096 A1	October 24, 1996	E	068	B65B031/02
AU 9656649 A	November 7, 1996		000	B65B031/02
EP 824454 A1	February 25, 1998	E	000	B65B031/02
NZ 307337 A	May 27, 1998		000	B65B031/02
JP 11505493 W	May 21, 1999		043	B65B031/02
AU 705880 B	June 3, 1999		000	B65B031/02
MX 9708085 A1	July 1, 1998		000	B65B031/02
BR 9608215 A	November 30, 1999		000	B65B031/02
US 6042859 A	March 28, 2000		000	A23B004/16
IL 117975 A	July 26, 2000		000	A23B004/16
US 6270829 B1	August 7, 2001		000	A23B004/16

DESIGNATED-STATES: AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE AL AM AU BB BG BR CA CN CZ EE FI GE HU IS JP KG KP KR LK LR LT LV MD MG MK MN MX NO NZ PL RO SG SI SK TR TT UA US UZ AT BE CH DE DK EA ES FI FR GB GR IE IT KE LS LU MC MW NL OA PT SD SE SZ UG AT BE CH DE DK ES FI FR GB GR IE IT LI LU MC NL PT SE

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
EP 824454B1	April 18, 1996	1996EP-0913806	
EP 824454B1	April 18, 1996	1996WO-US05373	
EP 824454B1		WO 9633096	Based on
WO 9633096A1	April 18, 1996	1996WO-US05373	
AU 9656649A	April 18, 1996	1996AU-0056649	
AU 9656649A		WO 9633096	Based on
EP 824454A1	April 18, 1996	1996EP-0913806	
EP 824454A1	April 18, 1996	1996WO-US05373	
EP 824454A1		WO 9633096	Based on
NZ 307337A	April 18, 1996	1996NZ-0307337	
NZ 307337A	April 18, 1996	1996WO-US05373	
NZ 307337A		WO 9633096	Based on
JP 11505493W	April 18, 1996	1996JP-0531907	
JP 11505493W	April 18, 1996	1996WO-US05373	
JP 11505493W		WO 9633096	Based on
AU 705880B	April 18, 1996	1996AU-0056649	
AU 705880B		AU 9656649	Previous Publ.
AU 705880B		WO 9633096	Based on
MX 9708085A1	October 17, 1997	1997MX-0008085	
BR 9608215A	April 18, 1996	1996BR-0008215	
BR 9608215A	April 18, 1996	1996WO-US05373	
BR 9608215A		WO 9633096	Based on
US 6042859A	April 18, 1996	1996WO-US05373	
US 6042859A	January 20, 1998	1998US-0945264	
US 6042859A		WO 9633096	Based on
IL 117975A	April 19, 1996	1996IL-0117975	
US 6270829B1	April 18, 1996	1996WO-US05373	Div ex
US 6270829B1	January 20, 1998	1998US-0945264	Div ex
US 6270829B1	January 10, 2000	2000US-0480812	
US 6270829B1		US 6042859	Div ex

INT-CL (IPC): A23B 4/16; A23L 3/3409; B65B 25/06; B65B 31/02

ABSTRACTED-PUB-NO: EP 824454B

BASIC-ABSTRACT:

Preservation of raw meat by exposing it to an atmosphere of carbon monoxide and keeping it in a vacuum free, sealed container to maintain its colour and freshness while slowing bacterial growth.

USE - To preserve meat.

ADVANTAGE - The meat can be stored for long periods of time without significant bacterial growth, without freezing and without a loss in meat quality i.e. the colour and freshness of the meat is retained.

ABSTRACTED-PUB-NO:

US 6042859A

EQUIVALENT-ABSTRACTS:

Preservation of raw meat by exposing it to an atmosphere of carbon monoxide and keeping it in a vacuum free, sealed container to maintain its colour and freshness while slowing bacterial growth.

USE - To preserve meat.

ADVANTAGE - The meat can be stored for long periods of time without significant

bacterial growth, without freezing and without a loss in meat quality i.e. the colour and freshness of the meat is retained.

Preservation of raw meat by exposing it to an atmosphere of carbon monoxide and keeping it in a vacuum free, sealed container to maintain its colour and freshness while slowing bacterial growth.

USE - To preserve meat.

ADVANTAGE - The meat can be stored for long periods of time without significant bacterial growth, without freezing and without a loss in meat quality i.e. the colour and freshness of the meat is retained.

US 6270829B

Preservation of raw meat by exposing it to an atmosphere of carbon monoxide and keeping it in a vacuum free, sealed container to maintain its colour and freshness while slowing bacterial growth.

USE - To preserve meat.

ADVANTAGE - The meat can be stored for long periods of time without significant bacterial growth, without freezing and without a loss in meat quality i.e. the colour and freshness of the meat is retained.

WO 9633096A

CHOSEN-DRAWING: Dwg.0/13

TITLE-TERMS: PRESERVE RAW MEAT EXPOSE SEAL CARBON ATMOSPHERE MAINTAIN RED COLOUR FRESH SLOW BACTERIA GROWTH

DERWENT-CLASS: D12 Q31

CPI-CODES: D03-H02E;

UNLINKED-DERWENT-REGISTRY-NUMBERS: 1066U; 1423U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1996-152170

Non-CPI Secondary Accession Numbers: N1996-409155